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PATENT ABSTRACTS OF JAPAN

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(54) PRODUCTION OF BAKED CONFECTIONERIES CONTAINING FERMENTED SOYBEAN MIXED WITH TEMPEH OR BEAN-CURD REFUSE

(57) Abstract:

PURPOSE: To provide a method for producing baked confectionerries with a high protein content without changing the calorie in which a dried material of fermented soybeans, tempeh or bean-curd refuse is used and respective unique flavors, palatability and functional properties as a food can be reproduced without any damage thereto.

CONSTITUTION: Fermented soybeans or tempeh (which is one kind of saltless fermented soybean food, similar to the fermented soybeans and a food, unique to Southeast Asia, especially Indonesia and recently attracting attention in Japan and the United States) is freeze-dried so as to keep the flavors, palatability or functional properties as a food and bean-curd refuse is further freeze-dried or dried with hot air to provide crushed powder. The resultant powder is then uniformly mixed in a dough for Japanese crackers consisting essentially of nonglutinous rice, a dough for sliced and dried rice cakes or rice-cake cubes consisting essentially of glutinous rice and a dough for snacks consisting essentially of starch, wheat flour, corn, a potato, etc. The obtained mixture is subsequently dried at a relatively low temperature to produce the respective baked confectionerries.

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